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Sour Cream Fudge with Walnuts



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Description

Contributed by [World Recipes Y-Group](#)

- Makes about 1¼ pound
- Yield: 24 Servings

Ingredients

- ¾ cup [sour cream](#)
- ¼ cup [milk](#)
- 2 tbsp [corn syrup](#)
- 2 tbsp [butter](#) or [margarine](#)



- 2 cups [sugar](#)
- 1 tsp [vanilla](#)
- ½ cup [walnut](#) halves (optional)



Directions

1. Butter 8 inch square pan, set aside.
2. Lightly butter side of heavy, medium saucepan.
3. Combine sour cream, milk, corn syrup, butter and sugar in prepared saucepan.
4. Cook over medium heat, stirring constantly, until sugar dissolves and mixture comes to a boil.
5. Wash down sides of pan with pastry brush frequently dipped in hot water to remove sugar crystals.
6. Add candy thermometer.
7. Continue to cook until mixture reaches the soft-ball stage (238°F).
8. Pour into large heat-proof mixer bowl.
9. Cool to lukewarm (115°F).
10. Add vanilla and beat with heavy duty electric mixer until thick.
11. Spread into prepared pans.
12. Score fudge into small squares with knife.
13. Refrigerate until firm.
14. Cut into squares.
15. Place walnut halves on each piece.
16. Store in refrigerator.
17. Enjoy.

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